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FLORIDA'S GOLD COAST WAS HARD HIT BY THE HURRICANE

The hurricane that swept across Florida struck first at a section of the state in which the real estate boom of 1925 brought about the most intense activity, the greatest rise in prices, and the largest developments.

In the 90-mile stretch between Palm Beach and Miami, known as the "Gold Coast," lay such developments as Boca Raton, Fort Lauderdale, Hollywood, Miami Shores, Miami Beach and Coral Gables.

Miami itself, proudly called by its citizens the "Magic City," had a population of 20,000 in 1920 and at the height of the boom last year probably held 200,000 people, nearly half of them transient visitors, there for a few days or the entire winter season. The city is on Biscayne Bay, with Miami Beach, three miles across the bay, connected with Miami by two million dollar causeways. Millions of dollars had been spent by the city on the municipal dock system, reported destroyed by the hurricane.

Miami Beach and its Hotels.

Coral Gables, across the Miami river from Miami, and approximately three or four miles from the center of the latter city, is a city of 5,000 to 10,000, created almost over night.

The same was true of Miami Beach. During the winter season of 1925 there were approximately a dozen magnificent hotels in Miami Beach.

only a few of which were more than two years old. Most of them were built in 1925 when the "Gold Coast" established a building record that is not likely to be equaled for years.

One of the most remarkable features of Biscayne bay is the artificial islands. These were all created by the "sand sucker" in 1925 and in many instances a whole island was sold, lot by lot, before an inch of it popped above water.

Hollywood, Fort Lauderdale.

Hollywood, reported particularly hard hit by the storm, was one of the most attractive developments of the east coast. Hollywood was particularly proud of its railroad station, one of the most artistic in the state, and of the new 710-room Hollywood Beach hotel. The city of Hollywood, with a population of 10,000 later annexed Dania and Hallandale, both reported hard hit by the hurricane.

Fort Lauderdale was a town of 1,000, of some importance as a shipping point because of its harbor and the rich agricultural back country before the boom.

Two-thirds of the way between Miami and Palm Beach, about 30 miles from the last city, is Boca Raton. Boca Raton was only at the threshold of its development in the winter of 1925.

Clewiston and Moorehaven.

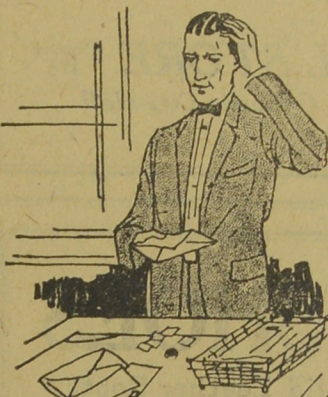
Palm Beach, fronting on the ocean, for 30 years the tropical playground of the wealthy, and West Palm Beach, across Lake Worth a mile to the west, bear much the same relation to each other as Miami Beach and Miami. West Palm Beach has grown to be a city of 35,000 or 40,000, with a tremendous commercial activity during the winter season.

Clewiston and Moorehaven, reported almost completely destroyed by the hurricane, lie on the western shore of Lake Okechobee.

Near Clewiston and Moorehaven were scores of small experimental farms, whose owners were reaping rich harvests from the deep rich muck of the Everglades land.

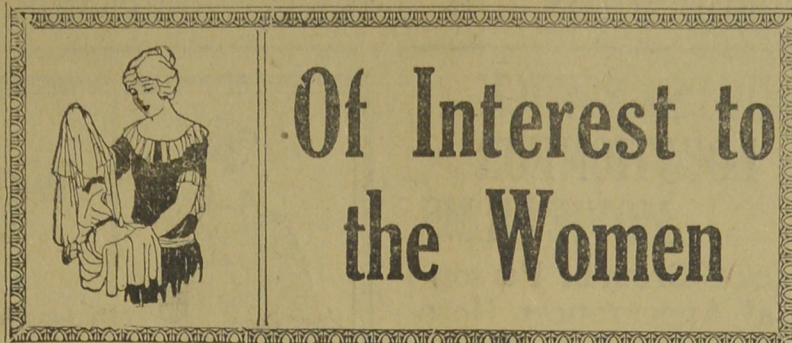
The Hialeah race track, a few miles outside of Miami, probably almost entirely destroyed, was, with its buildings, one of the finest establishments of its sort in the country.

BLUNDERS



WHY IS THIS WRONG?

It is unwise to guess the weight of a letter to determine the amount of postage required. Such guessing often results in "Postage Due," which may cause delay in delivery, and, in the case of business letters often results in a dissatisfied customer.



Of Interest to the Women

COLD PROCESS CUCUMBER PICKLES.

Cucumbers
¾ cup salt
1 gallon strong cider vinegar
1 cup mustard
2 cups white sugar
Wash the cucumbers, cover with boiling water and let stand overnight. Drain and wipe each cucumber dry with cloth and put into the vinegar, which has been mixed with the salt, mustard and sugar until dissolved; cover with horseradish leaves and tie a clean cloth over the top. These pickles will keep for a year. A tiny piece of alum added to the pickles will make them crisp.

SWEET CUCUMBER RINGS.

12 medium sized cucumbers
2 cups sugar
4 cups vinegar
2 level tablespoons whole cloves
2 level tablespoons allspice
1 level tablespoon whole mace
1 tablespoon sliced ginger root
1 stick cinnamon
2 tablespoons chopped red pepper
Salt

The cucumbers are pared and cut into half inch or three quarter inch slices; remove the seeds with an apple corer, sprinkle the cucumber liberally with salt, put into a colander and let drain for two hours; rinse with cold water. Put the vinegar and sugar into preserving kettle, tie the spices into a small piece of cheesecloth and put in the sugar and vinegar; boil five minutes; add the cucumber rings; bring to a boil and simmer slowly for thirty minutes. Fill into sterilized pint jars and seal while hot. A tiny piece of alum scalded with the pickles, will make them crisp.

CRAB APPLE JELLY.

Wash the crab apples, cut in half, remove the blossom and stem, but do not core. Put into preserving kettle, add enough cold water just to cover. Boil slowly until the apples are tender and break apart. Put into jelly bag; let hang overnight. Measure juice and bring to a boil, then to each cup of juice add one cup of sugar, which has been warmed in the oven; boil ten to fifteen minutes, being sure to remove all scum. Pour into glasses. Let stand in warm place twenty-four hours, cover with melted wax and put on covers or tie paper over the tops; set in cool dark place.

CRAB APPLE BUTTER.

The crab apple pulp which is left in the jelly bag is washed through strainer and to each cup of pulp add 1-2 cup brown sugar, a pinch of ground cinnamon and a pinch of mace.

The spice is a matter of taste. Put into preserving kettle and boil slowly thirty minutes, stirring all the time. If it should be too stiff add enough water to make a sauce. If one lives in the country and has cider, add cider instead of water.

GLAZED CRAB APPLE.

Wash and dry the crab apples, which must be perfectly ripe; remove the stem and the blossom; prick the skin five or six times with a coarse needle. To each quart of crab apples use two cups of sugar and one cup of water. Put the sugar and water into saucepan and boil

five minutes, then add the crab apples only enough so the syrup will cover them, and boil very slowly until tender, but not soft. Remove the crab apples with wire strainer to a pie plate. Sprinkle the apples with granulated sugar, then place the pie plate in the oven until the sugar granulates; dust with cinnamon and serve cold as dessert.

CRAB APPLE MARMALADE.

Wash the crab apples, remove the core, stem and blossom, but or chop into small pieces. Place in preserving kettle and add just enough cold water to show at the top of the fruit. Cook until the crab apples are tender. For each quart of water and crab apples add one and one half pounds sugar and cook until the "jellying point" is reached, as indicated by the flaking or sheeting from the stirring spoon. Pour into hot freshly sterilized jar, cover and cool. When cool pour hot melted wax over the surface of the marmalade to seal; put on the cover and store in cool, dark place.

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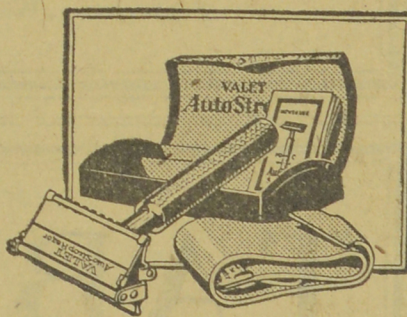
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